

# Schietto

cucina alla mano

## Starter

- Poached Egg on Creamed Potatoes and Crispy Bacon € 11,00 <sup>(3)</sup>  
Asparagus Flan with Pecorino Fondue € 12,00 <sup>(3,7)</sup>  
Chicken Sticks with Honey Mustard € 12,00 <sup>(1,3,5,10)</sup>  
Bruschetta with Flavored Butters and Cantabrian Anchovies €15,00 <sup>(1,4,7)</sup>  
Fried Polenta with Creamed Cod and Crispy Artichokes € 13,00 <sup>(4,7)</sup>  
Beef Tartare with Lemon curd and Parmesan Wafer € 15,00 <sup>(3,7,12)</sup>  
Roman style tripe € 11,00 <sup>(9,12)</sup>

## Pasta

- Traditional Roman pasta (Carbonara, Gricia, Amatriciana, Cacio e Pepe) € 13,00 <sup>(1,7,3)</sup>  
Risotto with Asparagus cream, Goat cheese, and crispy Asparagus tips € 15,00 <sup>(7)</sup>  
Fettuccine with Oxtail Sauce and Parmesan Cheese € 14,00 <sup>(1,3,9,12)</sup>  
Tonnarello alla gricia with crispy artichokes € 15,00 <sup>(1,3,7,8)</sup>  
Rigatoni with Pantelleria pesto, dried tomatoes and confit, crunchy almonds and basil oil € 16,00 <sup>(1,7,8)</sup>  
Linguine with prawn bisque, lime, and pecorino cheese € 16,00 <sup>(1,2,7)</sup>  
Lasagna with Bolognese ragù € 15,00 <sup>(1,3,7,9)</sup>

## Main

- Roman-style Veal cutlets with Mashed Potatoes € 23,00 <sup>(1,7)</sup>  
Veggie rolls with seasonal Vegetables and vegan Curry € 19,00 <sup>(9)</sup>  
Lamb Chops with Vignarola € 21,00 <sup>(12)</sup>  
Sea-Seared Cod on Chickpea Cream and Pane Carasau Bread € 23,00 <sup>(1,4)</sup>  
Beef sliced with Chicory € 26,00 <sup>(1,12)</sup>  
Amberjack fillet with roasted Potatoes € 22,00 <sup>(4)</sup>  
Green Salad with Grilled Chicken Slices, Reggiano Shavings, Cherry Tomatoes, Croutons, and Caesar Dressing € 18,00 <sup>(1,3,4,7)</sup>

## Side

- Baked Potatoes € 7,00 | Chicory € 7,00 | Puntarelle € 8,00 <sup>(4)</sup> | Vignarola (broad beans, Peas, Artichokes and Bacon) € 9,00  
Roman style Artichoke (stuffed with mint and garlic) € 8,00 | Jewish-style Artichoke (deep fried Artichoke) € 8,00

## Dessert

- Tiramisu €7,00 <sup>(1,3,7)</sup>  
Dark Chocolate Brownie with Cream €7,00 <sup>(3,7)</sup>  
Crème Catalana €8,00 <sup>(3,7)</sup>  
Strawberries with dark chocolate fondue €7,00  
Ricotta and Sour Cherry Tart €7,00 <sup>(1,3,7)</sup>  
Cheesecake with Berry sauce €8,00 <sup>(1,3,5,6,7,8)</sup>  
**Truffle ice cream:** Hazelnut and dark Chocolate <sup>(3,7,8)</sup> | dark Chocolate <sup>(3,7)</sup> | Pistachio and dark Chocolate <sup>(3,7,8)</sup>  
Strawberry and Whipped Cream | <sup>(7)</sup> Lemon € 8,00

Service pp € 3,00 | Water € 2,00 | Bread € 2,00

